

## Doolhof Signature Sauvignon Blanc 2014

Green straw in colour. The wine is dominated by lovely tropical notes with underlying green figs on the nose, fading into green pepper and asparagus as it opens up. It is underlined with a core of mineral flavours. A crisp line of acidity carries the wine beautifully, with a fresh and lingering finish.

Serve with shellfish, mussels in a creamy white wine sauce, delicate fish, oysters as an aperitif, and also a great companion at any picnic.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Doolhof Wine Estate

**winemaker :** Friedrich Kuhne

**wine of origin :** Wellington

**analysis :** alc : 12.0 % vol    rs : 2.70 g/l    pH : 3.43    ta : 6.80 g/l

**type :** White    **style :** Dry    **body :** Light    **taste :** Fruity

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

**about the harvest:** The grapes were harvested at night.

**in the cellar :** The grapes were processed reductively to preserve flavours and aromas. After settling out all rough lees, the juice was racked and inoculated with a commercially selected yeast strain and fermented between 13 and 15 degrees Celsius for about a month before some lees contact followed by clarifying and bottling in July 2014.

